

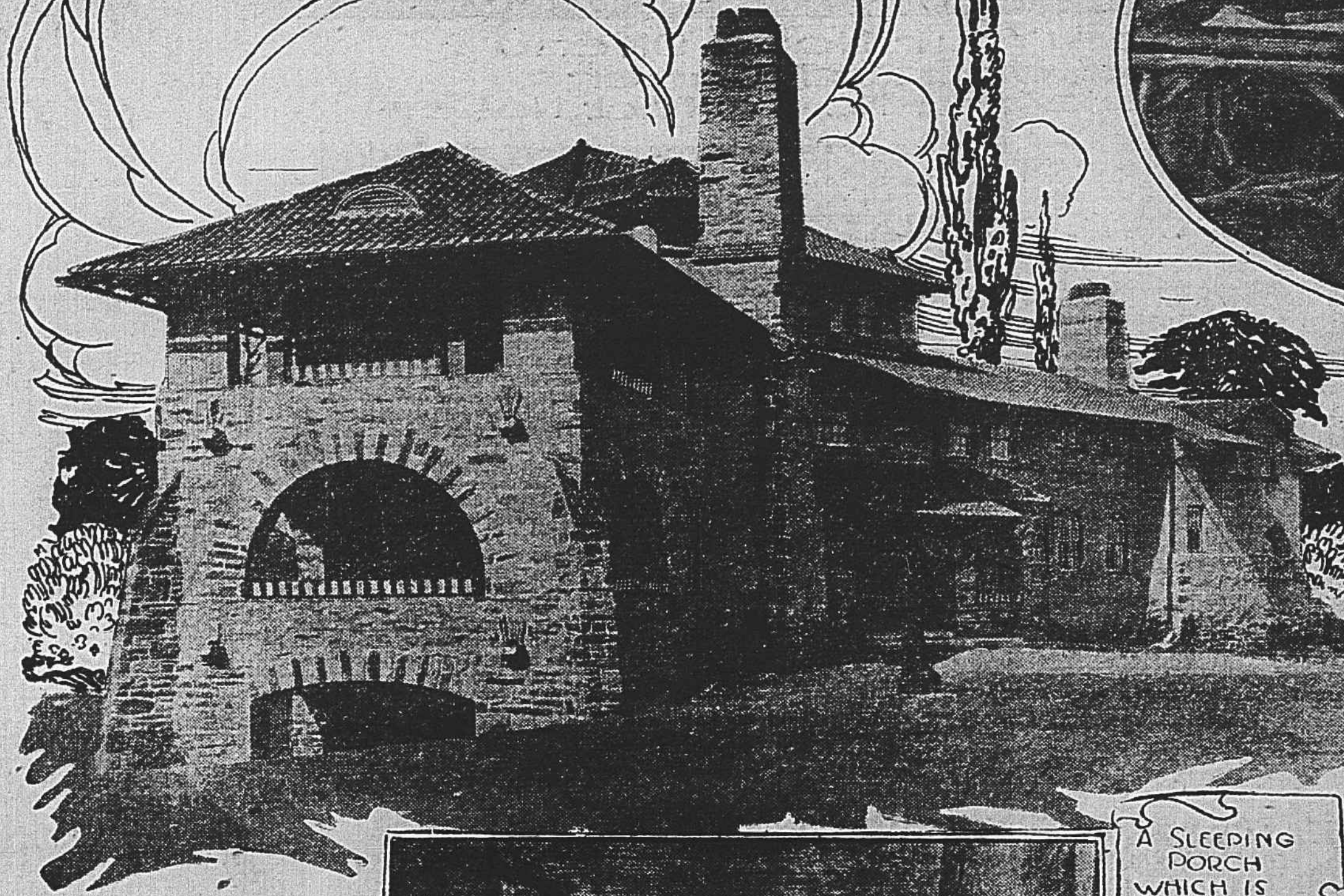
BY LUCILLE DAUDET.

Hollow out large tart apples and partly fill with sausage meat. Place in baking dish containing a little hot water and cook gently for an hour, basting frequently. Place potato balls in baking dish and sprinkle with grated cheese. Over this pour a little melted butter and bake for ten minutes. Serve with creamed dried beef gravy.

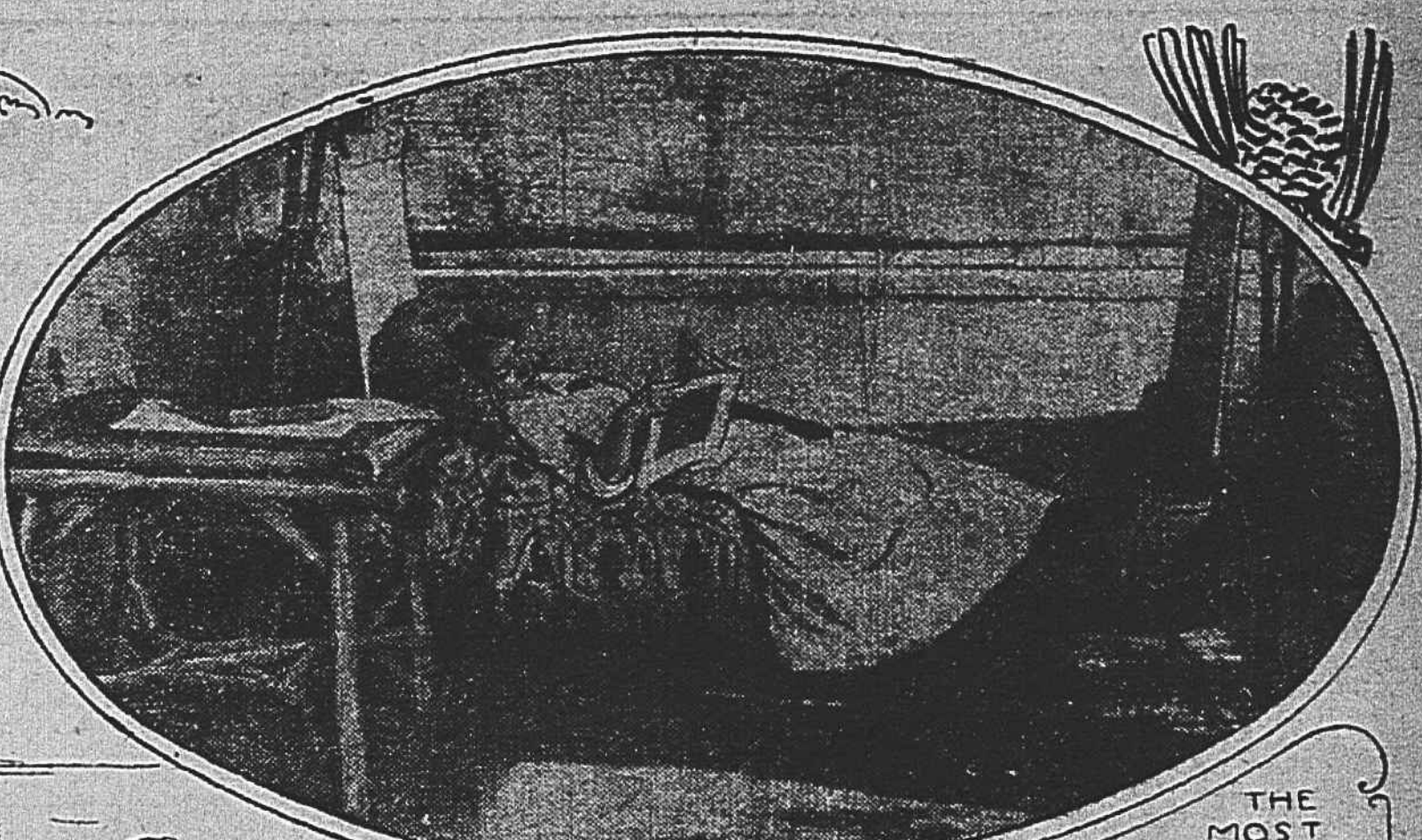
ODDS & ENDS

To make a painted table spread get one yard square white fabric or other material of some thing the same nature. Trim the corners, beginning at the corners, by cutting the material about four inches from the point of the corner to the point of the corner. With a soft lead pencil draw a faint line as a guide one half inch from the margin all around the square. Paint this half inch space any bright color. Then, from the margin, draw another faint tracing line entirely around the square and one-half inch inside of this make the second tracing line. Paint the half inch space between those two last named tracing lines any color you wish. Then, between the two half inch painted stripes paint round spots about one half inch in diameter, and make these quite close together, using several different bright colors for the spots. The paint is dry cut this four inch border up to the inner half inch stripe painted with the burnt sienna, from the margin of the cloth directly to the center, in strips not to exceed one eighth of an inch wide. Then, on the string border. On the interior space inside the border paint autumn

The Sleeping Porch



A SLEEPING PORCH WHICH IS PROVIDED FOR IN ARCHITECTS' PLANS)



THE
MOST
POPULAR COUCH
IS THE KHAKI SWING
WHICH HAS A DELIGHTFULLY
COMFORTABLE MATTRESS.



SCREENED - IN PORCH UNDER EAVES.

FIRELESS CANDIES

Pineapple Creams—Beat the white of one egg very stiff and add one-half cups of honey and four cups of powdered sugar.

CORN HUSK DOLLS

THU huses should be gathered in the fall when the corn is ripe, before they become hard and brittle, though dry ones could be softened by haying them in water. A corncob is used for a foundation for the body. Measure and mark the waist line. Below this wind a layer after a layer of husks, leaving them full size and fluffing them out but cutting out gores at the top as to make it shapely. Stick a pin through anywhere it is necessary to keep the skirts in place. Small strips of husks are wound closely and pinned to the body four arms. After laying a wound a few extra strips across the shoulders to make the resistance breadth a bit of cotton is laid over the end of the cob for the head, shaping as well as possible. This is covered with smooth pieces of husk and the eyes and nose are marked with a pen and ink (painted) and the mouth a little carmine is put on the cheeks to give flush of health. Some of the best husks are selected for the dress. Two full widths of husks are used for the rapery in the black, the joint being fastened with the husks under the folds. A full draped apron is made for the front and sides. The waist is belted in with a strip of husk and fastened with a belt. A bunch of dry silk is fastened on the head for hair, falling loosely at the back to the waist. The neck is fastened with a bunch of silk fastened on with glue and bangs. This is fastened with thread so it is secure. The bonnet covers all defects. It fits the head closely and is poke shaped, with loops of husks on top. This is fastened securely at the neck. A band of cloth is put on the neck and the face in neat bow hidden all rough edges and makes a good finish.

TO AMUSE
CHILDREN

BY EDNA EGAN.

They were the old-fashioned paper dolls cut from fashion books, but they had to be all carefully cut out before going on the trip, for scissors were tacitly forbidden on the train.

FOR TUBERCULAR PATIENTS

BY MRS. McCUNE

Night sweats in advanced tuberculosis are increased by underwear, pajamas, heavy flannels and similar motherly, yet mistaken, devices for



TWO EXAMPLES OF THE BUILT-ON TYPE OF SLEEPING PORCH.

THE KITCHEN



Pie Filling—Beat two eggs light, add one heaping cupful of prepared pumpkin, one scant cupful sugar, one-half teaspoonful of ground ginger, one-half teaspoonful allspice, two tea-

Parsley Relish.—Mix well one cupful of finely chopped parsley, one small green pepper, one-half small red pepper, both of the long thin variety, and one tablespoonful of salt. This

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